



Traminette

Wine made from this grape shares the pronounced spiciness and fragrance of its vinifera parent Gewürztraminer, is a good complement to shellfish, poultry, and pork dishes and, like Gewürztraminer, it also pairs well with Asian and certain Mexican meals.

Traminette is a yellow- to orange-skinned grape that was initially bred for table use at the University of Illinois and was subsequently discovered to be far better for wine production at Cornell University's agricultural development station in the upper Great Lakes region of New York State. Its wines are light amber in color and strongly aromatic owing to the presence of abundant "monoterpenes" (chemicals responsible for many of the flavors and fragrances of diverse kinds of fruits and flowers) that were inherited in a somewhat novel combination from its no less spicy vinifera parent, Gewürztraminer (gewürz in German means "spicy"). The Traminette's other parent is a white wine-producing French hybrid. Traminette is arguably the most successful of recent U.S.-made hybrids in this part of the wine-growing world.